

There is one form of literature of which womankind appears never to tire, and that is the New York Commercial Advertiser, and that is the cookery book. This supply seems literally unending. It is curious to know that under the ocean of culinary instruction the difficulty of securing adequate cooks seems to be steadily growing. Four new cookery books have just been laid before a hungry public.

The United States has made another contribution to the advancement of industry and with it the cause of civilization, observes the Chicago Times, with pride. The nation that gave to the world the cotton-gin, the sewing-machine, and the telephone scores another triumph in the application of mechanical skill to a great and useful purpose. The biggest lathe in the world has just been completed at Watervliet, N. Y., and will be used in turning steel guns for the navy.

The floral display at the World's Fair will be something perhaps without parallel in beauty and variety, opines the New York Post, if Mr. Thorpe, Chief of the Bureau of Floriculture, is successful in his mission to the East. He hopes to obtain the consent of Messrs. George W. Childs, Walter Honeywell, Erasmus Corning, Robert Garrett, J. R. Colgate, J. Gould, and ex-Governor Ames, of Massachusetts, to lend some of their rarest plants and exotics to the Exposition Company. Mr. Gould will be asked, as has already been asked, to contribute giant palms; Mr. Honeywell, East Indian plants; Mr. Childs, the historical palms that were on exhibition at the Centennial; ex-Governor Ames, ornamental foliage plants; Mr. Colgate, sage palms, of which he has a fine collection; and Mr. Robert Garrett, some specimens from his conservatory at Baltimore. Mrs. Stevens of Castle Point will be asked to contribute a number of tropical plants. Mr. Corning is said to possess a small plantation of Japanese bamboos under glass, and he will be expected to show his patriotism by parting with some of these treasures.

Captain J. H. Dorst, of the Fourth United States Cavalry, who is on duty during the Cavalry summer in Sequoia Park, National reservation, furnishes the following description of it. The park is a tract of rough forest land on the Sierra Nevada Mountains, in Fresno County, Cal. The mountains in this district were to stop the depredations of timber thieves, trespassing, hunting and fishing. He says that Sequoia Park contains some of the largest trees in the world. In one grove, in which every tree was a giant, he made the following measurements: One tree was ninety-seven feet around the trunk, another was eight-seven around the trunk at a distance of ten feet from the ground, and was 30 feet high, and hundreds of trees were twenty-five to thirty feet in circumference. The forest is almost inaccessible except to the most hardy mountaineer. Two trails penetrate it—one whose windings seem to be interminable, and the other so steep that it approaches the forest it rises 4500 feet in a mile and a half. Captain Dorst found a little way inside the boundary of the park a sawmill which was being operated by a man named Barnard, who claimed that he had taken up a homestead tract of 160 acres prior to the time the land was reserved by the Government. Secretary Noble has allowed Barnard to stay.

Says the St. Louis Star-Sayings: When, at the close of the war, we found ourselves burdened with a National debt of \$3,000,000,000, with State and municipal obligations to the amount of \$400,000,000, it looked as if we had taken on our shoulders all we could carry, and that part of it might as well be repudiated at once. But some of our sister Republics of South America are exhibiting a capacity in this field that surpasses anything we ever dreamed of in our most extravagant humor. When our National debt was \$3,000,000,000 we had a population of 37,000,000 to stand under it, and this made it only \$100 per capita; and by persisting in the National policy of reduction, we have paid off about two-thirds of the debt, so that the remainder, divided among a population of 65,000,000, is now only \$30 per capita. The Argentine Republic, with a population of 4,000,000, has a National and provincial debt of nearly \$800,000,000—\$200 a head—and it takes all the gold that can be collected through the Customs Department to pay the interest on what is called the foreign debt. Uruguay, a small Republic adjoining, with a population about one-third as large as that of Missouri, has a debt of over \$100,000,000—\$133 a head. Brazil has a population of 14,000,000 and a per capita indebtedness of \$50 a head. Chili, with a population less than that of Illinois, has a debt of \$15,000,000. And several of these South American countries are threatened with revolutions, or have just emerged from wars that will largely increase their burdens.

THE SOUTH IN 1891.

A Year's Progress in Commerce, Industry and Agriculture.

Activity in Every Branch of Manufacturing and Mining. A Period of Notable Achievements Along All Lines.

The year 1891 has been one of the most trying periods through which the financial, commercial, agricultural and industrial interests of this country have ever been called upon to pass. The great financial crisis resulting from the Baring collapse in November, 1890, overshadowed everything in the beginning of the year, and the last twelve months have been a striking illustration of the ability of this country to recover from a heavy blow to its financial and commercial interests. The great resources of this country have been fully equal to the emergency, and the advent of the year 1892 finds us in a prosperous condition, with all our industries in a state of great activity. Unlike the great panics of 1873 and 1884, the crisis of 1890-91 was due entirely to outside causes, and not to conditions created in this country. England, by ill advised speculative ventures, precipitated the trouble and in the emergency the United States was called upon to right matters. The necessities of the case caused a severe drain upon the financial resources of this country, but the equilibrium has been once more restored, with comparatively little injury to our financial and commercial interests.

The past year has been a period of recovery from the great blow, but the recovery has been steady, continuous and thorough, and the opening of another year brings prospects of the brightest character. Nature has come to the aid of this country with bountiful crops of every kind, ample enough not only to meet all requirements of home consumption, but also to supply the deficiencies existing in other sections of the world. The last half of the year has been especially a period of activity and prosperity in nearly every line of business, and the growth of the trade shows how fully and how rapidly the recovery has taken place.

Between the beginning and the end of the past year there have been trying periods in every section of the country. Speculative ventures of many kinds have collapsed, business enterprises without sufficient capital have been forced to suspend and unsound banks have been toppled over. All of this has had a beneficial effect upon the country at large, and business interests are to-day in a more healthy condition than they were twelve months ago. There has been a general clearing of the business atmosphere, and sound concerns can now breathe more freely.

It has been especially interesting to note the manner and locations in which the reaction from the crisis of a year ago has manifested itself, and here again the South has cause for satisfaction. There have been many large failures in business the past year, and the aggregate of liabilities has been unusually heavy, but the disastrous failures have been confined almost exclusively to the older financial centers of the North. The reactionary influences were severely felt in some parts of the West, where there had been widespread collapse of speculative ventures, but fortunately the enormous grain crops have again brought prosperity to that section. The failures in the South have been limited mainly to a comparatively few small concerns of insecure footing and limited means. None of the more important interests in the South have met with disaster, and we believe that any well-informed and unprejudiced observer will admit that the South has stood the strain of the past year in a phenomenal manner. In the face of great proportion of new establishments in the South it would not have been surprising if many of them had collapsed under the pressure that has overwhelmed so many large and long-established firms in other sections of the country, and the fact that such has not been the case is the best possible evidence of the stability of the South.

The South has not only held its own against tremendous odds in 1891, but it has made a record of substantial progress which, in many respects, has never been equaled in the most prosperous years. Nature has been especially generous to the South. The cotton crop of 1890-91 surpassed all records, and that of 1891-92 will not fall far short. There has been an enormous increase in the yield of wheat and corn, the sugar crop has disappointed previous records, and the minor crops have been bountiful beyond all expectation. The South has given more liberally of its products to the world than in former years, as is indicated by the great activity at the seaports. In the development of mineral resources and the establishment of dependent industries there has been great progress, and it is gratifying to note that what has been done in the past year has been done well, and with a view to permanence and profit. There has been less of the speculative spirit and more of sound business principles than ever before, and what has been done in the establishment of new industries in the past year will tell powerfully in the future of the South. The year 1891 has not been a year of uninterrupted prosperity for any section of the country, but it has resulted in immeasurable benefit to the South. During 1891 the South completed 23 blast furnaces, 10 rolling mills, 1 Bessemer steel plant in Kentucky, and nearly finished 2 cotton mills and 1 tinplate mill, and is about ready to commence building another tinplate and steel mill. Its production of pig iron was 1,900,000 tons, and of coal 23,000,000 tons. The assessed value of property increased to \$4,800,000,000, a gain of \$200,000,000 over 1890, and of \$1,900,000,000 over 1880. The corn crop was the largest ever produced, being about 568,000,000 bushels, a gain of 117,000,000 bushels over 1890, while the gain in wheat was 16,000,000 bushels. The foreign trade of 1890 was the largest the South ever had, the total value of the exports for the 11 months ended November 30 having been \$296,500,000, an increase of \$8,000,000 over the corresponding period of 1890.

ponding time of 1890. The imports of Southern ports for the same period showed an increase of \$9,000,000, although the total imports for the whole country declined about \$1,000,000, or a net decline outside of the South of \$13,000,000. In November the exports from the entire country were valued at \$110,000,000, and of this amount nearly one-half, or \$53,800,000, was from Southern ports.

LIGHT BREAKS ON THE FARMERS.

New Methods and New Crops Engage The Attention of Darlings-ton Planters.

DARLINGTON, S. C.—The farmers are beginning to make inquiries concerning the advances for the year, but the applications are not very numerous yet. Credit will be harder to get than for many years past, and it is difficult to say what arrangements some will be able to make who will absolutely require advances to make their crop. If they are reasonably sure of making a certain number of bales of cotton the merchants will have no reasonable certainty of what the market price of cotton will be, and in the present condition of affairs it is safe to say that advances will be hard to get. The farmers show a decided inclination to reduce the acreage of cotton, but no plan of action has yet been decided on. The idea has been formally and informally discussed, and if any plan for concert of action can be arranged the cotton acreage will be very decidedly reduced. It will be reduced whether a definite plan be settled or not, as the farmers all show a decided purpose to plant less cotton than ever before. Tobacco will be very largely planted, and, as the cultivation of this crop is no longer an experiment, but on established success, we confidently expect this valuable plant to become one of our staple crops with our farmers, and a very important crop with our planters. Small grain crops are planted more largely every year, and some enterprising and progressive farmers are seriously considering the advisability of planting broom corn. The News and Courier gave valuable information concerning the cultivation of tobacco, and the recent articles recommending the culture of broom corn, and the figures given, are attracting the attention of our thoughtful planters.

Truck farming has become more of a business since the establishment of the Champion Canning Company, and one very large truck farm will be planted this year, the land being situated very near the Champion Canning Company's works and also convenient to the shipping facilities of the Charleston, Sumpter and Northern road.

ANDERSON'S SEVEN WIVES.

His Brilliant Matrimonial Career Reveals a Sudden Check.

CLEVELAND, O.—The day after Christmas John Anderson of St. Louis deserted his wife in this city, after taking the sum of \$1,200 that was sewed up in her skirt. It was her wedding ring, and the bride had formerly been Mrs. Ellen Purcell, of St. Louis.

Anderson departed for the East at once, but was intercepted at Albany and returned to Cleveland under arrest. While on his way to Albany he sent a telegraph home order to 120 Concord street, Boston, Mass., and it was subsequently learned that he had a wife residing there. As soon as the news of his arrest was made public other wives began to be heard from. Number 1 married John at San Miguel, Cal., and now resides at San Jo. Number 2 is a Danish woman who became Mrs. Anderson at Cherokee, Iowa, and was robbed and deserted at Omaha, and is again a resident of Cherokee. Number three is living at 139 Concord street, Boston. She was married at Hoboken, and is the mother of an infant two weeks old. Number 4 resides in Kansas City. Number 5 wedded Anderson in Illinois, and is now a resident of Chicago. Number 6 was heard from in the person of Mrs. L. D. Madison, of Elmira, N. Y., who has had the same experience with Anderson as all the others. Number 7 is Mrs. Purcell, who is in this city.

In each case Anderson got all his victim's money, lived with her for a time, and then deserted her. He is now under indictment here for departing with Mrs. Purcell's \$1,200. The police are of the opinion that all the returns from his wives are not yet in. He is cheerful and quite contented to be in the county jail away from his numerous wives.

THE MINERS WILL SHOOT.

The Tennessee Difficulty Approaching Another Crisis, and the Troops Are Uneasy.

NASHVILLE, TENN., [Special].—Another outbreak is expected every moment in the Coal Creek region. The following has been circulated among the miners to rouse them to action:

"The convicts shall never gain a foothold here again. Our prayer must be: 'Blessings on our people and destruction to the convicts, the leeches, and the State militia.' We must act with prudence and give tit for tat. No matter what comes, death, destruction, or anarchy, we must stand together. One hundred and sixty-seven men think they may intimidate us. Shall we endure it? Never. The time to strike once more for our families and homes is almost at hand."

To-day, when a United States flag was put up, the troops cheered it, but a miner yelled in derision, "It won't stay there long; we'll shoot it down, and you with it." The miners come about the camps and watch the soldiers standing about it, knots and examine their positions. The trouble is bound to come inside of a week, and there will be bloodshed. Eugene Merrill, the leader of the miners, has issued a proclamation calling for a meeting. After that the outbreak is expected, and the State troops are preparing for it.

The cost per family of food in the United States is \$248.65 a year, against \$129.52 in Europe.

HOUSEHOLD AFFAIRS.

PARSNIP FRITTERS.

This is one of the best ways of cooking parsnips: Scrape, and if large, cut them; put them into well salted boiling water and boil until tender; then mash them, adding to four or five parsnips a heaping teaspoonful of flour, one or two eggs well beaten, pepper and salt to taste. Form the mixture into small cakes three-quarters of an inch thick and two and a half in diameter and fry them on both sides to a delicate brown in a little hot butter.—St. Louis Republic.

Dainty Sandwiches.

Ham sandwiches dainty enough to set before the Queen are made as follows: Pound or chop together the yolks of two hard boiled eggs with six ounces of cooked ham, a dust of cayenne, and six ounces of butter, rub it all through a sieve or fine colander, and spread on very thin slices of rusk bread a day and a half. After spreading roll the slices up, placing the ends a little to make them hold in shape, and pile lightly on a folded napkin. A few drops of carmine in mixture before rolling give an appetizing "pinkness" to the ham.—New York Times.

STUFFED CABBAGE.

The following is an excellent way to cook cabbage: Choose a firm, nice cabbage, pick off the outlying leaves, and plunge the cabbage into boiling water, pressing it down in the centre to allow the water to penetrate and loosen the leaves. Then place the cabbage on a board and open each leaf gently until you reach the centre, out of which cut a piece the size of an egg. Fill this space where you have cut out the heart with a mixture of minced meat, fat, chicken, chopped bacon and two well-beaten eggs; bring the nearest leaves each space between the leaves, with a layer of the mince, bringing each leaf back as nearly as possible to its original place. Lay two strips of brown muslin over the cabbage and tie all around with thick thread so it cannot fall to pieces. Make a nice brown gravy and pour over the cabbage; in this manner the cabbage gently for four hours.—Brooklyn Citizen.

A PINK PUDDING.

A woman whose experiments in cooking are usually successful ones has evolved a pink pudding that is the envy of her friends. It may look like flummery, but it has only to be tasted to be found as delicious as it looks. To make the pudding, whip enough sweet cream to make a quart. Put the cream where it will keep cold, and dissolve an ounce of isinglass, first stirring it in a cup of cold water and then heating it just to the boiling-point, where it is to be kept until dissolved. It must not be boiled. Add to the whipped cream enough liquid cochineal to color it a pale rose color; add five tablespoonfuls of sugar, half a teaspoonful of salt, and beat thoroughly. Set the cream in a pan of ice and beat in the isinglass when it is nearly cold. When it has begun to thicken the pudding, whip enough sweet cream to make a quart. 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